

VIRTUOSO

THE MAGAZINE

The
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Issue





Under the Puglian Sun

Tuscany and Piedmont's bold reds may be sure bets, but wine drinkers thirsty for a new Italian varietal are reaching for susumaniello. Valued by Puglian vintners for its naturally high yields, susumaniello was a heritage pillar of the region's wine economy until its vines aged out to near extinction in the early 1990s. Today, a new generation of winemakers in Salento and Brindisi are fostering the grape's renaissance in both reds and rosés – its vibrant acidity and balanced structure set it apart from the region's more powerful, sun-driven varietals. "Susumaniello checks all the boxes: It's indigenous, under the radar, food friendly, and story driven," says Marzia Varvaglione, head of business development and fourth-generation contributor at her family's winery, Varvaglione 1921. These bottles highlight susumaniello's modern revival.

THE BOTTLES

Varvaglione 1921 Susumaniello Rosé, \$19. This crisp, bright rosé is part of Varvaglione's Terra collection of single-varietal wines from native grapes. Aromas of pomegranate and dried oregano open to raspberry and a hint of sea spray that channels coastal Puglia.

I Buongiorno Susumaniello Salento Rosso IGT, \$16.

This deep, characteristically violet-hued red has dried prune and pepper notes, and sips nicely at a summer backyard barbecue.

Masseria Li Veli Askos Susumaniello Rosato Salento IGT, \$29.

Made by the former owners of Tuscany's acclaimed Avignonesi winery, this dry rosé is flowery and fruity, with hints of licorice.

Varvaglione 1921 Susumaniello IGP, \$27. Aged for six months in large oak casks, Varvaglione's single-variety susumaniello develops ripe tannins for a versatile red that pairs as well with charcuterie and cheese as it does with meatballs.

– Jillian Dara

KORENA BOLDING